



Long Livo

Cranberry Orange Muffins Recipe

15 min

Prep time

12

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Dry Ingredients

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt

Wet Ingredients

- ☐ ½ cup unsalted butter, melted
- ☐ ½ cup honey

- ☐ 2 large eggs
- ☐ 1 cup buttermilk
- ☐ Zest of 1 large orange
- ☐ 1 tbsp lemon juice
- ☐ 1 tsp vanilla extract

Add-Ins

- ☐ 1 cup fresh cranberries, halved
- ☐ Optional: ¼ cup chopped walnuts for crunch

Instructions

- 1 Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
- 2 In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
- 3 In a separate large bowl, combine melted butter and honey, then whisk in eggs one at a time.
- 4 Stir in buttermilk, orange zest, lemon juice, and vanilla until smoothly blended.
- 5 Gently fold the dry ingredients into the wet mixture, stirring just until combined.
- 6 Add the cranberries (and walnuts if using) and fold lightly; the batter should be lumpy.
- 7 Spoon batter into the muffin cups, filling each about three-quarters full.
- 8 Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean and tops are lightly golden.
- 9 Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal

Calories

3 g

Protein

30 g

Carbs

9 g

Fat

Tips & notes

- If the batter feels too thick, add a tablespoon more buttermilk.
- For extra shine, brush tops with a little melted butter right after baking.
- A light drizzle of orange glaze adds a sweet-tart finish.